



PEPPER TREE

LIMITED RELEASE 2015 'THE PEBBLES' WRATTONBULLY SHIRAZ VIOGNIER

A complex aromatic mix of spice and florals with dark berry fruits, integrated well with savoury oak. An opulent and expressive cool climate Shiraz Viognier, medium bodied yet powerfully concentrated with dark berry fruits and wonderful spice. Supple tannins and fine acidity provide great structure and balance to the sweet mid palate fruit.

Head Winemaker, Gwyn Olsen

VINTAGE

The hot conditions that caused problems in the Barossa and McLaren Vale in January and early February did not affect the Limestone Coast and by the time the ripening season commenced the weather conditions were relatively benign. The only downside to the vintage were some frosts in early November which reduced yields in Pinot Gris and Chardonnay as well as small patches of Merlot and Cabernet.

Ripening proceeded very slowly and all red varieties maintained very good acid levels right through until harvest and were picked with excellent chemical balance and beautiful fruit flavours.

The last four vintages at Wratttonbully have been excellent and 2015 has continued the standard.

VINEYARD

Wratttonbully is next to the Coonawarra area in the southern Limestone Coast wine zone. The prominent viticultural feature of the area is the series of ancient beach ridges and dunes which run roughly north-south through the area. These ridges are made up of soft crumbly limestone which weathers to produce the red and brown Terra Rossa clay loam soils so highly prized for grape growing. The ridges and dunes have elevations of up to 30m compared with the Coonawarra Terra Rossa 'high' of less than 5m. The extra elevation on the Wratttonbully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

APPELLATION/ GI

Wratttonbully (S.A) 100%.

WINEMAKING

Optimal harvest conditions saw this block ripen very well. Picked clean and bright, the grapes were destemmed and cold soaked for 3 days. The must was then inoculated and fermented on skins for two weeks before being pressed off and put to barrel. Following 18 months maturation in oak the wine was blended and prepared for bottling.

AWARDS

TECHNICAL INFORMATION:

BLEND:	Shiraz (96%) Viognier (4%)
BOTTLING DATE:	10/2016
PH:	3.60
TA:	6.4 g/l
ALC/VOL:	14.0%
STANDARD DRINKS:	8.3



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